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SPECIAL REPORT 02 OBAKE IN J-POP CULTURE

Summer is the season when the onces for "obake" (ghosts/spirits/monsters/goblins) culminate in Japan. People enjoy talking about spooky stories and holding obake related activities. Chopsticks NY introduces how obake are received and enjoyed in Japanese popular culture.



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Cover

Photo/Photo
www.istock.com

The theme of this month's issue is "Back to School". To find out more about it, check out the featured section (page 8).

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Newspaper in NY, NY Japan





Obake in J-pop Culture



Every culture has its own folklore, myths and traditions that are spooky and haunting, while some festivals worship the deceased. In Japan, one such tradition is the O-Bon Festival that takes place in the middle of August and honors the deceased spirits of one's ancestors. Naturally, this is the season when the Japanese enjoy talking about "obake" (ghosts/spirits/monsters/goblins) and holding obake-related activities. So Chopsticks NY decided to explore more about Japan's obake and introduce how they are received and enjoyed in popular culture.

The Origins of Obake Culture

There are countless obake stories in Japan, probably much more than in any other country. Etymologically "obake" comes from the word "bakari" (to transform), and it refers to something that is different to a great degree from how it should look. Ghosts, monsters, fairies, goblins and ogres are all considered obake in Japanese culture. Since nature worship and animism are deeply embedded in their culture, for good or bad the Japanese often think that natural transformation at some level of age, such as a rainbow after the rain, foliage in the woods, metamorphosis of insects and amphibians, etc.



Bakari in Buddhism, which is prevalent in Japan, also contributed to the development of obake culture. The o-bon customs in Japan based on Buddhism are a good example. During the o-bon period over a few days in mid-August, usually from the 13th to 16th, it is believed that the spirits of the deceased visit the earth and stay with the living. In order to welcome and bid farewell to the spirits, people burn bonfires which work as guiding lights for the spirits leaving the earth. Customarily people go to their family graveyards and offer foods during o-bon. This tradition is one of the reasons that obake-related activities take place during this period more than any other season.

Obake and Pop Culture

One of the most common obake-related activities during the summer is "kondamashi." Directly translated as "test of your gut", this is a type of outdoor game that challenges participants' degrees of endurance toward food. Usually held in grassy fields, scary places like haunted mansions, or simply dark places, a

group or pair of people with a certain route and come back to the starting point. It's a common summer camp activity.



"Obake yashiki" (bake haunted houses) are another common attraction. This haunted house attraction is especially set in festivals or theme parks, and participants enjoy thrills and chills while walking through the speakily decorated obake yashiki. There are a variety of birds and gnomes hidden inside that scare participants. This walk-through type of obake yashiki is the most traditional, but in modern days there are more types such as rides, theaters and closed rooms with 3D images and no sound sound.

Rakugo, Japanese traditional comic story-telling performing arts, also has standard pieces maximizing the essence of obake. Obake themes are seasonal in rakugo, and they are usually performed in summer. There are various types of stories from truly scary ones to ones with comic relief. The most popular pieces are the latter type, which include *Obake Nagaya* (Haunted Tenement), *Gaiko no Kuni* (A Ghost in Duko's Painting), *Sanyashiki* (a.k.a. *Obake no Soto* (Haunted Plate Mission a.k.a. Plates of Obake), and *Hettozu Kuni* (Haunted Dead). There is no visual aid during the performance, so it is solely the performers' skills of delivering lines that makes audiences feel chilled and laugh.

You can see numerous obake stories in movies, manga, and anime. Karyu Muroguchi's *Agatha* (TEC) and Masaki Katsuyoshi's *Kienden* (1984) are the most internationally known classic films based on ghost stories. Even Akira Kurosawa's *Throne of Blood* (1957) based on William Shakespeare's *Macbeth* includes an important segment involving ghosts. Most people still remember the chills from the modern J-horror series *Ringu* (1998), *Ju-on: The Grudge* (2002), and *One Missed Call* (2003).



Manga and anime are full of obake characters, but the most influential one is Ge Ge Ge no Kitarō by Shigeru Mizuki. Originally created in 1963, it's a story about a society of the yōkai (fudgeable in Japanese folklore) war M. The protagonist is a yōkai boy called Kitarō who was born in a cemetery. Ge Ge Ge no Kitarō has been adapted for TV anime series, live-action films and video games.



Drink Up Obake!

**Chiyomasa's Ge Ge Ge no Kitarō
Cap Sake Jozeen Kins**

Did you know that a sake brand with obake as its label is available in the US? Chiyomasa Brewery's junior sake sakana chikan from Ge Ge Ge no Kitarō is available in Tokyo. The brewery is located in Sakurazawa City in Tokyo Prefecture, northwest of Shinjuku and Chiyomasa. The junior sake sake bottle is 180 ml (6 oz) and has a label with a yōkai boy called Kitarō. The label is a pink top cap with a yōkai called the "yōkai" style. Since you cannot see the bottle, you can only see the label. With Chiyomasa's Ge Ge Ge no Kitarō Cap Sake Jozeen Kins, you can drink up obake!

Visit Chiyomasa Brewery's website: www.chiyomasa.co.jp

Obake in Kabuki and Noh

Obake stories are popular subject matter for movies, novels and even manga and anime, but they are also important in traditional "kabuki" and "noh" theater performances. Packed with action, kabuki plays maximize visual effects, including "hayagawari," or an instant transformation right in front of the audience. Obake is the perfect subject matter for jaw-dropping transformations. Motokuni Kawano written in 1825 as a kabuki play, is popular not only in kabuki theater but has also become one of the most famous Japanese ghost stories of all time. It went on to be adapted for film more than 30 times.

With smooth, fluid movements and meditating music, Noh plays are quite opposite in style from kabuki, but they are inseparable from obake. Within noh plays, there is a subgenre called "mugen noh" that deals with spirits, ghosts, phantasms, and supernatural worlds. Usually characters from the two worlds of the living and the dead switch seamlessly in one play.

Lafcadio Hearn - Introducing Japanese Ghost Stories to the World

Hearn, a.k.a. Yukio Hearn, is known for introducing Japanese ghost stories to the world for the first time in the late 19th century. Born in France, he built up his career in the U.S. as a journalist and then moved to Japan with a commission as a newspaper correspondent. He soon fell in love with the country, learning culture and made his home there. He introduced Japanese culture to the world through his writings, including *Stories of Japanese Ghosts*, *Stories of Japanese Ghosts*, and *Stories of Japanese Ghosts*. *Stories of Japanese Ghosts* is a collection of stories by the author, including *Stories of Japanese Ghosts*. If you're interested in this life, visit the Lafcadio Hearn Memorial Museum in Matsuyama City, Shikoku Prefecture, Japan. This is where he first settled in Japan and lived a last winter. Since Hearn.

Lafcadio Hearn Memorial Museum
www.lafcadiohearnmuseum.jp/kyushu/

A Comic Relief in Fear: Obake in Standard Rabugo

Originating in the early Edo Period and now called rabugo, this is a comic story-telling performance art that was spawned and spread among commoners as pop culture. As mentioned before, there are a couple of standard obake pieces which is always performed in the summer. Here is a synopsis of one of the most popular ones.

Saruyashiki a.k.a. Obake no Yoru

(Haunted Mansion a.k.a. Palace of Obake)

The piece starts with a conversation between an old, retired man and a young contester. They talk about a haunted mansion called Saruyashiki. The old man tells what happened to the mansion and why it's haunted.

A long time ago, there was a mansion of a samurai family in a district called Bando. A beautiful woman named Oiku was working there as a servant. Since Oiku was extremely beautiful, the lord of the family naturally fell in love with her. However, Oiku did not return the lord's love because she was already married. Angry at this, the lord schemed a vengeful plan. He removed one plate from a set of 10-piece plates that were loaded down as a treasure. Since Oiku was in charge of storing the plate set, he asked her to count the plates one by one and accused her of being negligent and losing one plate. He finally killed her and threw her body into a well. Since then, the ghost of Oiku appears every night and counts the plates, "One, two, three." Haunted by Oiku's spirit, the lord went mad and died.

One night, the young commoner who was told the story decided to go to the deserted Saruyashiki mansion with his friends to see if it's true. At midnight, they witness bluish white fireball's floating around the well, and following that, the ghost of Oiku appears and starts counting the plates. "One, two, three." According to the old man, people who hear the count of eight will be sick with fear and once who hear the ninth count will die. So the young men summon up their courage until the ninth count and run.

"They are relieved to have narrowly saved their own lives and begin chanting 'That was so scary, but she was sooooo gorgeous.'"
"I've never seen such a beautiful woman."
"Would you like to go there tomorrow night, too?"
"Sure."

The next day, people who heard about this join the Saruyashiki visit and the number of spectators multiplies. The following day, there are even more spectators. One promoter of a performance show finds a business opportunity in this Saruyashiki visit. He negotiates with Oiku and makes a deal with her. He clears up and decorates the Saruyashiki, and it turns out that the Ghost Oiku Show becomes a huge hit. Street stalls and vendors also start business there. The neighborhood around the Saruyashiki in Bando thrives.



All Things New from Stores, Products to Events

BEAUTY

Using Micro-current to Tone Your Body

Refa for BODY is an aesthetic roller that uses microcurrent to increase the impact of your massage. This series has featured two other rollers for the face (PRO/CARL), but this is the first one made for the whole body. In addition, the Refa for BODY is equipped with solar panels on both the front and back, enabling it to absorb large amounts of light and generate stronger microcurrent than before (though weak enough to not cause any pain). Replicating professional aestheticians' hand-massaging technique called "Spiral Kneading", the equipment helps you firm your body. Using Refa for BODY will lead to firm, tight and glowing skin.

The roller's handle can be rotated 45 degrees at a time, allowing easy access to areas like the back and behind the thighs that are usually tough to reach. The roller can move both horizontally and vertically, and as it goes in a certain direction it produces pressure spots to smoothly and effectively tone the body. If there are areas you would especially like to firm up, you can aggressively attack them to see results. Thanks to the roller being waterproof, you can also use it while you take a bath! The Refa for BODY's platinum coating beautifully shines whenever it gets



The handle position can be rotated 45 degrees, so you can reach your back as well.

Compared to the Refa PRO and CARL which are for facial treatment, Refa for BODY has two additional rollers, enabling it to produce stronger microcurrent.

Info: www.refa.com
Contact: Jyoti Ojha, S.A. Inc. | www.asianusa.com | TEL: 800-435-8565

FOOD

New Asian Style TV Dinner from Ajinomoto: Bibimbap

choose for their TV dinner.

The Ajinomoto Bibimbap comes with beef, spinach, carrots, soybean sprouts, egg and rice in a moisture-rich plate with a packet of spicy sauce attached. Made with an amazing blend of Korean sauce, miso, soy sauce, cayenne pepper and many other spices and flavorful ingredients, the spicy sauce has a thick, rich texture and a touch of sweetness. The heat doesn't come first, but you should be careful at the wave of kicking spiciness that will later surge and fill your palate.

It is not easy for non-Korean customers to make this comfort food from scratch since it involves various ingredients, but thanks to Ajinomoto North America, Inc. it can be on your table in 5 minutes.

Ajinomoto North America, Inc., known for its famous gyutan and donburi (rice bowl) series, recently added a new rice to their scrumptious lineup: Bibimbap. Bibimbap is a bowl of rice topped with meat, egg and a variety of vegetables and served with spicy sauce. There are a variety of types depending on the different toppings and preparation styles, but the most popular one is beef bibimbap, which Ajinomoto



1. Peel back the corner of the film just enough to expose the sauce packet, and then the secret under cooking starts.



2. Measure the level on high line 3 minutes.

3. Let it cool for one minute before removing from the microwave.



4. Peel the film from the bowl and pour the sauce.



5. Mix well before digging in.

Ajinomoto North America, Inc. | www.asianusa.com



SHOP

Synchronizing
Beauty, Charm
& Nature

The arresting individuality and allure of nature-borne jewels such as Sapphires, Labradorite, Ruby and Black Spinel are delicately encapsulated into covetable form at Synchronicity, a hand-crafted accessories and crystals boutique that opens this month near the Bedford stop in Brooklyn. Blending with delightfully strong influences and energies that showcase the sophistication and

the sheer multitude of shades and depths a single type of stone can express, the 20-year vetstone jewelry designer Miyuki Fuchs wanted her store to feel like a treasure hunt for every woman that stepped in.

The boutique concept was launched in partnership with a professional, life-long "Crystal Hunter" who tris all over the globe from Brazil, Indonesia to India to find awe-inspiring crystal formations, unique color variations of popular stones and pure, expression-rich jewels. Miyuki "synchronizes" her discoveries with her astute knowledge of precious stones that she has hoarded since her childhood and creative vision that transpires from each stone that she persistently chooses from hundreds of variations that most jewelry designers do not have access. Her detailed precision in design is representative of Japanese renowned craftsmanship. Miyuki is one of a kind person simultaneously feel intimate and exotic.

While a walk through the store will leave most guests debating between the latest Amethyst deep Smokey Quartz, brilliant Lapis Lazuli or liquid clear Citrine handcrafted pieces on display, a client with a specific stone combination or design preference can also work with Miyuki for a bespoke investor piece. After all, Synchronicity's philosophy and goal is to offer honest, and pure pieces that will one day connect with a specific customer that walks into its doors.



Each stone is painstakingly chosen by hand to highlight the specific effect of each crystal. Use Synchronicity NYC on Facebook to get 10% off all in-store designed jewelry.



A treasure hunt to discover your piece.

Synchronicity

107 N 9th St., Brooklyn, NY 11211 | TEL: 718-446-2888

SHOP

Online Shopping
Site for
Japanese Pro-
duce Directly
from a Farm

Suzuki Farm is known as a provider of quality, seasonal Japanese vegetables organically grown on a farm in Delaware, such as shiso, Japanese cucumbers and shishito peppers. Their products are sold in select Japanese grocery stores in the Tri-State area and their Japanese online shopping site is called NY Nago. Starting in late July, their online shop will have English translation, allowing

non-Japanese customers to buy their products without hassle. Those who order more than \$100 online can enjoy delivery service to their homes. For those purchasing smaller amounts, they offer pick-up at several locations in Manhattan, Brooklyn, Queens and Port Washington on designated days. Eating freshly harvested vegetables that same day is quite a luxury.

NY Nago also offers meat, seafood and pre-packaged food, as well as organic noodles, sake, soy and natural dressings prepared by Chef Naruko Yamaoka.

www.japanese-nyc.com | TEL: 516-437-7121 | info@ny-nago.com

BEAUTY

Natural and
Health-Conscious
Hair Salon
in Flushing

Hair Salon Mint opened its doors on busy Northern Boulevard in Flushing two months ago. They offer full hair services from cut, perm, and color to treatment as well as make-up for special occasions like weddings and parties. While keeping the important concept of "natural" in mind, they use all natural products for their services. These products are mainly from the AVEDA brand,

and all stylists are certified in handling AVEDA products. Manager and stylist, Miki Yoon, with over 15 years of experience in Korea, Australia and New York, says, "We want to offer services using products that are truly good for the body and see seasonally priced." Some popular services are the Silk Magic Perm (strengthening perm) and the Silk Digital Perm, which use protein-rich products that can maintain the appropriate moisture balance for the hair. Also, Botanical Therapy is a treatment for damaged hair using AVEDA products, perfect for UV care this season. All stylists in the salon are Korean with over 10 years of experience. They know ways of making dark hair look shiny and bright by taking advantage of their color, cut and perm techniques. Miki proudly says "Please come and consult on if you have any styling or hair care concerns."



Hair Salon Mint is one of 3 AVEDA certified salons in Queens as of July 2014. The bright, world-class salon with greenery embodies their concept of "natural."

Hair Salon Mint

138-14 Northern Blvd., Ste. M-1 Flushing, NY 11358 | TEL: 973-895-8388

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Annual Back to School Issue

Summer is in full swing now. But it's also the time to think about preparation for the fall season. In this Back-to-School Issue, we offer not only school information, but also introduce ideas for starting something new and refreshing your life.

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MARTIAL ARTS

Enlighten Self-protection: Budo for the Real World

Bujinkan Rukasu Budo Dojo

The Bujinkan Rukasu Budo Dojo draws its philosophy from the lineage of martial arts practiced by the samurai from the 16th century and taught since 1970 by master Masao Yamamoto as "Bujinkan Budo Taijutsu." The essence of the teachings focuses on holistic training by using the mind, body and spirit. The Bujinkan practitioner acquires an immense endurance, perseverance and overall a better understanding of the human nature. One essential principle presented by this martial art and respected Bujinkan because teaches the dedication to become a helpful member of the community. Self defense is not only regarded as a means to defend aggression toward one self but also to keep the community safe and strong.



The art of budo can be defined as an overlap of martial arts adapted to the modern world.

Charles Lucas

founder of the Rukasu Budo Dojo, along with his fellow teachers, promotes a style adapted to each student's experience in martial arts and life stages. As senior Lucas explains, "The true philosophy behind our school is to try to find the harmony and balance between all aspects of our lives. For us it is important to always keep objectives and because we are all heading towards a progression to express ourselves and keep going." Students in need of school catering often find the budo training paired with an endurance session is an extremely beneficial way to tackle their challenges outside of the dojo. Dojo Rukasu will be expanding catering sessions for high school students with year ahead.

During class the teacher demonstrates practical skills such as kata (forms), rolls, strikes and locks as well as weapons practice. In addition to cost curriculum, Lucas adapts his teaching to the energy brought by students on that day. The group is encouraged to recognize their own limits and learn to overcome them. The practice is made for self-improvement and leads on toward competition.



Rukasu Budo Dojo welcomes all students wishing to participate in a free observational class. Both the program, one student and the teacher first discuss their goals to determine what pairing will mutually benefit them. The classes meet for about 90 minutes, two or three times a week at their Flushing and Jackson Heights locations.

Bujinkan Rukasu Budo Dojo
15 Jackson Blvd., Flushing, NY 11354
TEL: 907-873-8815 / www.rukasubudodojo.com
info@rukasubudodojo.com

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- Taught by a teacher who competes in Asian's body frame and physical features.

Loisley Ms. Harima Hariyama (ballet teacher) dancing/ballet in the Virginia Method lessons for its students. A male variety of classes are offered from Monday to Saturday. Chagrin NY studios will have a trial lesson for \$100 (Reg. \$150).



30-35-40-45-50-55-60-65-70-75-80-85-90-95-100-110-120-130-140-150-160-170-180-190-200-210-220-230-240-250-260-270-280-290-300-310-320-330-340-350-360-370-380-390-400-410-420-430-440-450-460-470-480-490-500-510-520-530-540-550-560-570-580-590-600-610-620-630-640-650-660-670-680-690-700-710-720-730-740-750-760-770-780-790-800-810-820-830-840-850-860-870-880-890-900-910-920-930-940-950-960-970-980-990-1000-1010-1020-1030-1040-1050-1060-1070-1080-1090-1100-1110-1120-1130-1140-1150-1160-1170-1180-1190-1200-1210-1220-1230-1240-1250-1260-1270-1280-1290-1300-1310-1320-1330-1340-1350-1360-1370-1380-1390-1400-1410-1420-1430-1440-1450-1460-1470-1480-1490-1500-1510-1520-1530-1540-1550-1560-1570-1580-1590-1600-1610-1620-1630-1640-1650-1660-1670-1680-1690-1700-1710-1720-1730-1740-1750-1760-1770-1780-1790-1800-1810-1820-1830-1840-1850-1860-1870-1880-1890-1900-1910-1920-1930-1940-1950-1960-1970-1980-1990-2000-2010-2020-2030-2040-2050-2060-2070-2080-2090-2100-2110-2120-2130-2140-2150-2160-2170-2180-2190-2200-2210-2220-2230-2240-2250-2260-2270-2280-2290-2300-2310-2320-2330-2340-2350-2360-2370-2380-2390-2400-2410-2420-2430-2440-2450-2460-2470-2480-2490-2500-2510-2520-2530-2540-2550-2560-2570-2580-2590-2600-2610-2620-2630-2640-2650-2660-2670-2680-2690-2700-2710-2720-2730-2740-2750-2760-2770-2780-2790-2800-2810-2820-2830-2840-2850-2860-2870-2880-2890-2900-2910-2920-2930-2940-2950-2960-2970-2980-2990-3000-3010-3020-3030-3040-3050-3060-3070-3080-3090-3100-3110-3120-3130-3140-3150-3160-3170-3180-3190-3200-3210-3220-3230-3240-3250-3260-3270-3280-3290-3300-3310-3320-3330-3340-3350-3360-3370-3380-3390-3400-3410-3420-3430-3440-3450-3460-3470-3480-3490-3500-3510-3520-3530-3540-3550-3560-3570-3580-3590-3600-3610-3620-3630-3640-3650-3660-3670-3680-3690-3700-3710-3720-3730-3740-3750-3760-3770-3780-3790-3800-3810-3820-3830-3840-3850-3860-3870-3880-3890-3900-3910-3920-3930-3940-3950-3960-3970-3980-3990-4000-4010-4020-4030-4040-4050-4060-4070-4080-4090-4100-4110-4120-4130-4140-4150-4160-4170-4180-4190-4200-4210-4220-4230-4240-4250-4260-4270-4280-4290-4300-4310-4320-4330-4340-4350-4360-4370-4380-4390-4400-4410-4420-4430-4440-4450-4460-4470-4480-4490-4500-4510-4520-4530-4540-4550-4560-4570-4580-4590-4600-4610-4620-4630-4640-4650-4660-4670-4680-4690-4700-4710-4720-4730-4740-4750-4760-4770-4780-4790-4800-4810-4820-4830-4840-4850-4860-4870-4880-4890-4900-4910-4920-4930-4940-4950-4960-4970-4980-4990-5000-5010-5020-5030-5040-5050-5060-5070-5080-5090-5100-5110-5120-5130-5140-5150-5160-5170-5180-5190-5200-5210-5220-5230-5240-5250-5260-5270-5280-5290-5300-5310-5320-5330-5340-5350-5360-5370-5380-5390-5400-5410-5420-5430-5440-5450-5460-5470-5480-5490-5500-5510-5520-5530-5540-5550-5560-5570-5580-5590-5600-5610-5620-5630-5640-5650-5660-5670-5680-5690-5700-5710-5720-5730-5740-5750-5760-5770-5780-5790-5800-5810-5820-5830-5840-5850-5860-5870-5880-5890-5900-5910-5920-5930-5940-5950-5960-5970-5980-5990-6000-6010-6020-6030-6040-6050-6060-6070-6080-6090-6100-6110-6120-6130-6140-6150-6160-6170-6180-6190-6200-6210-6220-6230-6240-6250-6260-6270-6280-6290-6300-6310-6320-6330-6340-6350-6360-6370-6380-6390-6400-6410-6420-6430-6440-6450-6460-6470-6480-6490-6500-6510-6520-6530-6540-6550-6560-6570-6580-6590-6600-6610-6620-6630-6640-6650-6660-6670-6680-6690-6700-6710-6720-6730-6740-6750-6760-6770-6780-6790-6800-6810-6820-6830-6840-6850-6860-6870-6880-6890-6900-6910-6920-6930-6940-6950-6960-6970-6980-6990-7000-7010-7020-7030-7040-7050-7060-7070-7080-7090-7100-7110-7120-7130-7140-7150-7160-7170-7180-7190-7200-7210-7220-7230-7240-7250-7260-7270-7280-7290-7300-7310-7320-7330-7340-7350-7360-7370-7380-7390-7400-7410-7420-7430-7440-7450-7460-7470-7480-7490-7500-7510-7520-7530-7540-7550-7560-7570-7580-7590-7600-7610-7620-7630-7640-7650-7660-7670-7680-7690-7700-7710-7720-7730-7740-7750-7760-7770-7780-7790-7800-7810-7820-7830-7840-7850-7860-7870-7880-7890-7900-7910-7920-7930-7940-7950-7960-7970-7980-7990-8000-8010-8020-8030-8040-8050-8060-8070-8080-8090-8100-8110-8120-8130-8140-8150-8160-8170-8180-8190-8200-8210-8220-8230-8240-8250-8260-8270-8280-8290-8300-8310-8320-8330-8340-8350-8360-8370-8380-8390-8400-8410-8420-8430-8440-8450-8460-8470-8480-8490-8500-8510-8520-8530-8540-8550-8560-8570-8580-8590-8600-8610-8620-8630-8640-8650-8660-8670-8680-8690-8700-8710-8720-8730-8740-8750-8760-8770-8780-8790-8800-8810-8820-8830-8840-8850-8860-8870-8880-8890-8900-8910-8920-8930-8940-8950-8960-8970-8980-8990-9000-9010-9020-9030-9040-9050-9060-9070-9080-9090-9100-9110-9120-9130-9140-9150-9160-9170-9180-9190-9200-9210-9220-9230-9240-9250-9260-9270-9280-9290-9300-9310-9320-9330-9340-9350-9360-9370-9380-9390-9400-9410-9420-9430-9440-9450-9460-9470-9480-9490-9500-9510-9520-9530-9540-9550-9560-9570-9580-9590-9600-9610-9620-9630-9640-9650-9660-9670-9680-9690-9700-9710-9720-9730-9740-9750-9760-9770-9780-9790-9800-9810-9820-9830-9840-9850-9860-9870-9880-9890-9900-9910-9920-9930-9940-9950-9960-9970-9980-9990-10000-10010-10020-10030-10040-10050-10060-10070-10080-10090-10100-10110-10120-10130-10140-10150-10160-10170-10180-10190-10200-10210-10220-10230-10240-10250-10260-10270-10280-10290-10300-10310-10320-10330-10340-10350-10360-10370-10380-10390-10400-10410-10420-10430-10440-10450-10460-10470-10480-10490-10500-10510-10520-10530-10540-10550-10560-10570-10580-10590-10600-10610-10620-10630-10640-10650-10660-10670-10680-10690-10700-10710-10720-10730-10740-10750-10760-10770-10780-10790-10800-10810-10820-10830-10840-10850-10860-10870-10880-10890-10900-10910-10920-10930-10940-10950-10960-10970-10980-10990-11000-11010-11020-11030-11040-11050-11060-11070-11080-11090-11100-11110-11120-11130-11140-11150-11160-11170-11180-11190-11200-11210-11220-11230-11240-11250-11260-11270-11280-11290-11300-11310-11320-11330-11340-11350-11360-11370-11380-11390-11400-11410-11420-11430-11440-11450-11460-11470-11480-11490-11500-11510-11520-11530-11540-11550-11560-11570-11580-11590-11600-11610-11620-11630-11640-11650-11660-11670-11680-11690-11700-11710-11720-11730-11740-11750-11760-11770-11780-11790-11800-11810-11820-11830-11840-11850-11860-11870-11880-11890-11900-11910-11920-11930-11940-11950-11960-11970-11980-11990-12000-12010-12020-12030-12040-12050-12060-12070-12080-12090-12100-12110-12120-12130-12140-12150-12160-12170-12180-12190-12200-12210-12220-12230-12240-12250-12260-12270-12280-12290-12300-12310-12320-12330-12340-12350-12360-12370-12380-12390-12400-12410-12420-12430-12440-12450-12460-12470-12480-12490-12500-12510-12520-12530-12540-12550-12560-12570-12580-12590-12600-12610-12620-12630-12640-12650-12660-12670-12680-12690-12700-12710-12720-12730-12740-12750-12760-12770-12780-12790-12800-12810-12820-12830-12840-12850-12860-12870-12880-12890-12900-12910-12920-12930-12940-12950-12960-12970-12980-12990-13000-13010-13020-13030-13040-13050-13060-13070-13080-13090-13100-13110-13120-13130-13140-13150-13160-13170-13180-13190-13200-13210-13220-13230-13240-13250-13260-13270-13280-13290-13300-13310-13320-13330-13340-13350-13360-13370-13380-13390-13400-13410-13420-13430-13440-13450-13460-13470-13480-13490-13500-13510-13520-13530-13540-13550-13560-13570-13580-13590-13600-13610-13620-13630-13640-13650-13660-13670-13680-13690-13700-13710-13720-13730-13740-13750-13760-13770-13780-13790-13800-13810-13820-13830-13840-13850-13860-13870-13880-13890-13900-13910-13920-13930-13940-13950-13960-13970-13980-13990-14000-14010-14020-14030-14040-14050-14060-14070-14080-14090-14100-14110-14120-14130-14140-14150-14160-14170-14180-14190-14200-14210-14220-14230-14240-14250-14260-14270-14280-14290-14300-14310-14320-14330-14340-14350-14360-14370-14380-14390-14400-14410-14420-14430-14440-14450-14460-14470-14480-14490-14500-14510-14520-14530-14540-14550-14560-14570-14580-14590-14600-14610-14620-14630-14640-14650-14660-14670-14680-14690-14700-14710-14720-14730-14740-14750-14760-14770-14780-14790-14800-14810-14820-14830-14840-14850-14860-14870-14880-14890-14900-14910-14920-14930-14940-14950-14960-14970-14980-14990-15000-15010-15020-15030-15040-15050-15060-15070-15080-15090-15100-15110-15120-15130-15140-15150-15160-15170-15180-15190-15200-15210-15220-15230-15240-15250-15260-15270-15280-15290-15300-15310-15320-15330-15340-15350-15360-15370-15380-15390-15400-15410-15420-15430-15440-15450-15460-15470-15480-15490-15500-15510-15520-15530-15540-15550-15560-15570-15580-15590-15600-15610-15620-15630-15640-15650-15660-15670-15680-15690-15700-15710-15720-15730-15740-15750-15760-15770-15780-15790-15800-15810-15820-15830-15840-15850-15860-15870-15880-15890-15900-15910-15920-15930-15940-15950-15960-15970-15980-15990-16000-16010-16020-16030-16040-16050-16060-16070-16080-16090-16100-16110-16120-16130-16140-16150-16160-16170-16180-16190-16200-16210-16220-16230-16240-16250-16260-16270-16280-16290-16300-16310-16320-16330-16340-16350-16360-16370-16380-16390-16400-16410-16420-16430-16440-16450-16460-16470-16480-16490-16500-16510-16520-16530-16540-16550-16560-16570-16580-16590-16600-16610-16620-16630-16640-16650-16660-16670-16680-16690-16700-16710-16720-16730-16740-16750-16760-16770-16780-16790-16800-16810-16820-16830-16840-16850-16860-16870-16880-16890-16900-16910-16920-16930-16940-16950-16960-16970-16980-16990-17000-17010-17020-17030-17040-17050-17060-17070-17080-17090-17100-17110-17120-17130-17140-17150-17160-17170-17180-17190-17200-17210-17220-17230-17240-17250-17260-17270-17280-17290-17300-17310-17320-17330-17340-17350-17360-17370-17380-17390-17400-17410-17420-17430-17440-17450-17460-17470-17480-17490-17500-17510-17520-17530-17540-17550-17560-17570-17580-17590-17600-17610-17620-17630-17640-17650-17660-17670-17680-17690-17700-17710-17720-17730-17740-17750-17760-17770-17780-17790-17800-17810-17820-17830-17840-17850-17860-17870-17880-17890-17900-17910-17920-17930-17940-17950-17960-17970-17980-17990-18000-18010-18020-18030-18040-18050-18060-18070-18080-18090-18100-18110-18120-18130-18140-18150-18160-18170-18180-18190-18200-18210-18220-18230-18240-18250-18260-18270-18280-18290-18300-18310-18320-18330-18340-18350-18360-18370-18380-18390-18400-18410-18420-18430-18440-18450-18460-18470-18480-18490-18500-18510-18520-18530-18540-18550-18560-18570-18580-18590-18600-18610-18620-18630-18640-18650-18660-18670-18680-18690-18700-18710-18720-18730-18740-18750-18760-18770-18780-18790-18800-18810-18820-18830-18840-18850-18860-18870-18880-18890-18900-18910-18920-18930-18940-18950-18960-18970-18980-18990-19000-19010-19020-19030-19040-19050-19060-19070-19080-19090-19100-19110-19120-19130-19140-19150-19160-19170-19180-19190-19200-19210-19220-19230-19240-19250-19260-19270-19280-19290-19300-19310-19320-19330-19340-19350-19360-19370-19380-19390-19400-19410-19420-19430-19440-19450-19460-19470-19480-19490-19500-19510-19520-19530-19540-19550-19560-19570-19580-19590-19600-19610-19620-19630-19640-19650-19660-19670-19680-19690-19700-19710-19720-19730-19740-19750-19760-19770-19780-19790-19800-19810-19820-19830-19840-19850-19860-19870-19880-19890-19900-19910-19920-19930-19940-19950-19960-19970-19980-19990-20000-20010-20020-2

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School Guide

This following is a list of schools where you can learn Japanese classes.

★ Classes available at www.chopstickang.com
★ Checkmark not available to pick up

LANGUAGE

Upper West Year Thru Self

651 (Cantonese/English) September - June
213-491-4221 Japanese

Midtown/West NY Japanese Language

212 W 38th St. 212 502 70 00 (M-F 10-6)
212-502-5171 Japanese

Midtown/West The Nippon Club/IFY

IFY Japanese Language Center
Nippon Club is a Japanese language center for all ages. We offer personal attention and focus on Japanese culture. Japanese is a useful language to learn. Japanese is a useful language to learn. Japanese is a useful language to learn.

Midtown/West Aomiy Language Institute

121 E 48th St. 212 677 0000 (M-F 10-6)
212-677-0000 Japanese

Midtown/West Hills Learning

Hills Learning is the only Japanese school in Manhattan. We offer personal attention and focus on Japanese culture. Japanese is a useful language to learn. Japanese is a useful language to learn. Japanese is a useful language to learn.

Midtown/West Sans Language Institute, Inc.

268 Lexington Ave. 212 688 4000 (M-F 10-6)
212-688-4000 Japanese

Midtown/West Japan Society

223 E 47th St. 212 512 1000
212-512-1000 Japanese

Midtown/West Language House

21 E 40th St. 212 677 0000 (M-F 10-6)
212-677-0000 Japanese

Midtown/West PC Tech

217 W 4th St. 212 677 0000 (M-F 10-6)
212-677-0000 Japanese

Midtown/West Renasant New York

201 E 28th St. 212 677 0000 (M-F 10-6)
212-677-0000 Japanese

Midtown/West BYJ/USA Culture Class

268 W 4th St. 212 677 0000 (M-F 10-6)
212-677-0000 Japanese

Midtown/West ABC Language Exchange

146 W 38th St. 212 677 0000 (M-F 10-6)
212-677-0000 Japanese

Midtown/West Jany

212 W 4th St. 212 677 0000 (M-F 10-6)
212-677-0000 Japanese

Midtown/West Tokyo Language

212 W 4th St. 212 677 0000 (M-F 10-6)
212-677-0000 Japanese

Midtown/West Long Island Japanese

212 W 4th St. 212 677 0000 (M-F 10-6)
212-677-0000 Japanese

West Village NYU-SCPS

NYU-SCPS offers Japanese classes for all ages. We offer personal attention and focus on Japanese culture. Japanese is a useful language to learn. Japanese is a useful language to learn. Japanese is a useful language to learn.

Midtown/West NYU-SCPS

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Midtown/West The Nippon Club

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Midtown/West Lotus Books and Gifts

Lotus Books and Gifts offers Japanese classes for all ages. We offer personal attention and focus on Japanese culture. Japanese is a useful language to learn. Japanese is a useful language to learn. Japanese is a useful language to learn.

Midtown/West Beyond Flavors New York

Beyond Flavors New York offers Japanese classes for all ages. We offer personal attention and focus on Japanese culture. Japanese is a useful language to learn. Japanese is a useful language to learn. Japanese is a useful language to learn.

Midtown/West New Academy of New York

New Academy of New York offers Japanese classes for all ages. We offer personal attention and focus on Japanese culture. Japanese is a useful language to learn. Japanese is a useful language to learn. Japanese is a useful language to learn.

Midtown/West WCC/Conquering Ely

WCC/Conquering Ely offers Japanese classes for all ages. We offer personal attention and focus on Japanese culture. Japanese is a useful language to learn. Japanese is a useful language to learn. Japanese is a useful language to learn.

Midtown/West Japan Society

Japan Society offers Japanese classes for all ages. We offer personal attention and focus on Japanese culture. Japanese is a useful language to learn. Japanese is a useful language to learn. Japanese is a useful language to learn.

Midtown/West Language Learning Center

Language Learning Center offers Japanese classes for all ages. We offer personal attention and focus on Japanese culture. Japanese is a useful language to learn. Japanese is a useful language to learn. Japanese is a useful language to learn.

TRADITIONAL

Upper West Renasant Japanese School

Renasant Japanese School offers Japanese classes for all ages. We offer personal attention and focus on Japanese culture. Japanese is a useful language to learn. Japanese is a useful language to learn. Japanese is a useful language to learn.

Upper West Seikos Shodo

Seikos Shodo offers Japanese classes for all ages. We offer personal attention and focus on Japanese culture. Japanese is a useful language to learn. Japanese is a useful language to learn. Japanese is a useful language to learn.

Upper West Seigaku Japanese School

Seigaku Japanese School offers Japanese classes for all ages. We offer personal attention and focus on Japanese culture. Japanese is a useful language to learn. Japanese is a useful language to learn. Japanese is a useful language to learn.

Upper East Unesco Chansya Gai

Unesco Chansya Gai offers Japanese classes for all ages. We offer personal attention and focus on Japanese culture. Japanese is a useful language to learn. Japanese is a useful language to learn. Japanese is a useful language to learn.

Midtown/West Elites New York School Design

Elites New York School Design offers Japanese classes for all ages. We offer personal attention and focus on Japanese culture. Japanese is a useful language to learn. Japanese is a useful language to learn. Japanese is a useful language to learn.

Midtown/West NY Togo Kyushu School

NY Togo Kyushu School offers Japanese classes for all ages. We offer personal attention and focus on Japanese culture. Japanese is a useful language to learn. Japanese is a useful language to learn. Japanese is a useful language to learn.

Midtown/West NIKKOWASE USA

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Midtown/West The Nippon Club

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Midtown/West Beyond Flavors New York

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Midtown/West New Academy of New York

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Midtown/West PC Tech

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Japanese CROSSWORD

Across

1. Summer is the high season for _____ (fireworks) in Japan

4. Face in Japanese

5. A popular number placing puzzle created by Japanese

7. Study of mental functions and behaviors is _____-gika (psychology)

8. Victims of Japanese actress who starred in both 47 Ronin and Pacific Rim

9. Eto (12th zodiac sign in Japan) this year is _____ (horse)

10. _____ is a flat wide piece of wood, plastic, steel, etc

Down

1. _____ (stars) are shining beautifully on summer nights

2. _____ gaki means postscript

3. Place famous for its simi-steam hot spring in Kagoshima Prefecture

4. Company in Japanese

6. Onna doll is called _____

9. Japanese fairy tale about a fisherman who is entertained under the sea for saving a turtle, _____, _____ and _____



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**Enjoy Summer recipes
with Kikkoman's kara-age!**

**Kara-age is best paired
with parties and bento!**



Kara-Age Soy-Ginger Seasoned Coating Mix

Kikkoman Kara-Age Coating Mix is already seasoned with soy sauce and ginger so you don't have to marinate the chicken as you would with conventional kara-age. Instead of breading and deep-frying the chicken, Kikkoman Kara-Age Coating Mix allows you simply to coat the chicken with powder. You can cut out that time step with this product!

(INGREDIENTS) (serves 2-3 people)

- 12 chicken thighs □ 1 bag Kikkoman Kara-Age Coating Mix
- Cornstarch or vegetable oil to pan fry

(HOW TO COOK)

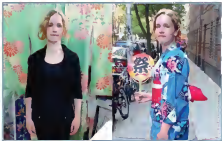
- ① Cut each chicken thigh into 6-7 pieces.
- ② Place Kikkoman Kara-Age Coating Mix in a medium-sized plastic bag.
- ③ Put all of the chicken thighs into the bag seal tightly, and shake to coat chicken.
- ④ Pan-fry in hot oil over medium heat. Turn once to brown and crisp on both sides.

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FESTIVE SUMMER APPAREL - THE YUKATA



With the summer heat in the air, those wishing to wear a festive Japanese outfit are looking to the kimono's casual relative, the yukata. The wide variety of colors and designs available, along with its light material, makes the yukata an ideal choice for any upbeat summer outing. Since I'd often wondered how to wear one, I was delighted when Yanko from The Kimono House, a kimono shop in Soho, offered to show me how to pick out and put on a yukata.

A standard yukata ensemble consists of five main pieces: a white cotton undergarment (juban), the outer cotton robe (yukata), two to three long fabric ties (fukuro-kumari), a wide decorated waist sash (obi), and sandals (geta). Unlike the kimono, a yukata is worn without socks and a collar liner, making it more breathable. Adding to the excitement, there are many accessories that can be paired with a yukata. Foldable or fixed hand fans and fabric carrying bags (fukuro) are two great accessories for any yukata ensemble. Another great part of shopping for a new yukata outfit is choosing a design. An expert piece of advice from Yumiko asked: contrasting colors when choosing an obi and yukata to make the outfit very complementary.

Dressing begins with the undergarment, which is worn like a normal robe. After putting my light

blue yukata over that, I held the fabric at the torso. The fabric should be pulled up at the torso until the bottom of the garment is at ankle length. Then the right piece of the garment gets folded around the waist, followed by the left over the right. While I held the fabric up, Yanko secured them two: first, one under the extra fabric above my stomach; second, one over the fabric between my chest and stomach after adjusting the position of collar, and finally a wider one over the fabric under my chest. This keeps the fabric secured to the body at the desired length. This method also adds padding to a person's middle section, giving the flat body appearance needed for a yukata look. Lastly, an obi is wrapped over the folded material and ties, where it is finished off with a lovely bow in the back. The trick to tying an obi by yourself is to wrap it backwards - tie it in the front and slide it to your back when you're done! Practice is the best way to learn how to put on a yukata, so make sure to try on your outfit beforehand or take a class at The Kimono House to become an expert!

—Reported by Melissa Perrier

The Kimono House
121 Thompson St. (bet. Prince & Houston Sts.)
New York, NY 10012
TEL: 212-925-4032 / www.TheKimonoHouse.com



The Kimono House offers an extensive variety of colors and designs for both men and women.

The main components of any yukata robe include the yukata robe (left), the obi (right), and a wide collar (bottom right).



The undergarment is made of a thin white cotton or cashmere and allows for no heat. Collar padding can be added.



It is important to wear the left fabric piece over the right and folding the robe to right over left will mean that you are dressed.



A hand tied obi bow by Yanko. Padded obi's do exist for those who do not have experience tying such sturdy material.

INFUSE YOUR LIFE WITH JAPANESE TASTES

As the season changes from the hot, humid summer to the cool, mild autumn, we naturally shift gears in accordance. This also overlaps with the time when students go back to school, and during this time of the year we all think about bringing something new to our lives. Chopsticks NY introduces ideas and items that allow you to easily infuse Japanese tastes into your life.

Double Duty Items on the Table



Gucchi. Glass into Cup for espresso
The Gucchi cup is a large sized take-up. Holding about 5.3 oz, the gucchi cup is the perfect size for enjoying espresso. It's not a glass gucchi cup that is not usually best resistant. First ceramic used and then you can enjoy both cold and hot sake as well as espresso.

Info: **MYO Budo**
www.myo-budo.com



See Tin for storing coffee beans
Of course tea has no design to strong tea, but tea time set of two Japanese people use it for that purpose. However you can use it for storing coffee beans as well. Tightly sealed tin you are good at protecting the beans from moisture. You can also use it as a candy or cookie jar.

Info: **Kakaku**
www.kakaku.com

The Container Store
www.containerstore.com

Small Sensation at School & Office



Clue Tape
Used you use a liquid paper roller, this glue tape allows you to apply glue without a roller.

Info: **MIKI**
www.miki.jp

Patterned Masking Tape
Easy to tear, peel and reuse, patterned tape with various patterns are convenient for decorating, restoring gift cards and desk items.

Info: **Kawakawa Bunko**
www.kawakawa.com



Mini Pom/Pom paper
Everything adorns these days. The big pom/pom paper is too big for babies and is too big for babies. It is attached to safety paper.

Info: **MIKI**
www.miki.jp



Decorative Stamp
Dares a new, press the rubber part in the paper and roll it, then you can add color to your decoration style. Popularized in Japan, it's made in a book.

Info: **Kodomo no Kuni**
www.kodomo-kuni.com



Wagaya (Japanese style pattern) Coffee/Tea
Wagaya (Japanese style pattern) Coffee/Tea

With a detailed, elegant pattern, the coffee/tea cup is a great way to add Japanese taste to your life. Besides using the entire cup, you can also use the cup as a step stool or a small table in the kitchen.

Info: **Nendo**
www.nendo.com
(Pink photo by C&J / www.cj2.com)

Kitchy Twist to Everyday Life



Ukiyo-e (Japanese style) Set
Ukiyo-e (Japanese style) Set. The Great Wave off Kanagawa and 35 views of Mt. Fuji are also popular Japanese patterns in the U.S. I have often enjoyed seeing your favorite Japanese handcraft.

Info: **Kawakawa**
www.kawakawa.com

Big, Big, Big poster
With a beautiful design and rich colors, the Big, Big, Big poster is a great way to add Japanese taste to your life. Besides using the entire poster, you can also use the poster as a step stool or a small table in the kitchen.

Info: **Art.com**
www.art.com



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KAMFAI!!



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wig out



To don the wig, Ayumi requested me to point an index finger to each side of my forehead to protect my makeup. The stylist's hands went so smoothly, and Ayumi combed the bangs so they wouldn't obscure her eye-catching smoky eye. Then, she applied my blush to my cheekbones and had me peek upback to my vanity.



Ayumi had previously styled the long blonde braids that her fellow Moon's members sport. So to prepare my head for the wig, she divided my hair into one right braid, then tucked the braid under a wig fitting my cap.



There are two more dressing style writers from the staff of Princess Field—and each one of them shared one opinion to rate the first part of Ayumi's dress selection: The girl and costume “You look like a doll!” It’s a very good first fashion row in my other special column, and day of the year—the new to follow Ayumi’s makeover tips to the letter.



Ayumi Miyawaki has worked at the Princess Field Salon for 10 years. An expert wig stylist (see below for his work), she also works with several hair stylists in the salon, including Japanese straight pins, wig pins, and hair at lengths like extensions. Her own sense of styling (she has a post of Ayumi's hair) and use of makeup is most often a focus, but she also consults her experience when she styles the hair of a client. She is a professional hair stylist in the regular client area, including her famous hair. My hair (which Ayumi has styled) the South Korean K-pop musician, The Wonder Girls, when they opened to the Asian market.



Ayumi Miyawaki

Princess Field Salon

Princess Field

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See the website for details

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In the hot summer morning, you tend to feel tired of doing your makeup. However, wherever you go in this season, a number of factors will trouble the skin such as strong sunlight and air-conditioning in offices. Here we introduce you to JAPANSQUARE's recommended makeup items. For details, please search the JAPANSQUARE site and click craft to browse beauty items now!

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US\$ 160.58



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Menya Sandaime

1028 Parker Ave., Fort Lee, NJ 07024
TEL: 201-462-6140 | www.menysandaime.com
Mon-Sun 11:30 am-6 pm



Opened this April a few blocks off the George Washington Bridge in Fort Lee, Menya Sandaime is bustling with crowds devouring the ramen they serve. The restaurant's parent company is a yakuza barbecue restaurant in Tokyo, which established a popular

ramen chain in Korea. With a number of Korean and Japanese residents, Fort Lee was the perfect choice for them to open their first branch in the U.S., but their flavors and quality of service appeal to wide audiences. They keep their menu quite simple, carrying 5 kinds of Tokyo-style, soy sauce base ramen and one Sapporo-style miso ramen, plus homemade gyozu. Check out their signature Ramen with soy sauce flavored tonkotsu soup. "We make it fresh by immersing genkotsu (pork feet bone) in water for giving an abundance of umami for 18 hours and noodles freshly made in-house every day," says Manager, Shiges Ueno. A touch of wheat aroma from medium thick, chewy noodles nicely complements the full-bodied yet clean soup while thick slices of chashu roast pork melt in your mouth. "300 bowls per day sell in the Seoul flagship shop," he adds. You also can enjoy other craft ramen with twists such as Karakuchi Ramen with flavorful Korean pepper and Kuro Ramen using a unique blend broth. "You must try it even if you live far away."



Menya homemade Gyoza hot tempura wings. They mix chashu with molting juicy stuffing.



Kuro Ramen is a spicy ramen whose exquisite flavor comes from a blend of kumari (cumin) seeds and tonkotsu broth.



This today special with 22 seats is filled with warmth.

3 Best Sellers

- Kara Ramen
- Karakuchi Ramen
- Gyoza

\$9.50
\$9.50
\$4.80

Matsu Sushi

34-12 36th Ave., Astoria, NY 11503
TEL: 718-425-7620 | www.matsusushi.com
Mon-Tue 11:30 am-10 pm, Tu-Sat 11:30 am-11:30 pm, Sun 12:00-11 pm

With a variety of ethnic food restaurants and newly opened chic restaurants, Astoria is now a leading foodie neighborhood. Conveniently located a few blocks away from the 30 Ave. subway station (NYC), Matsu Sushi has enjoyed stable popularity in the neighborhood for years. Chef Leo Lin, a native of Japan which is a delight in China famous for its superb food culture, has extensively learned Japanese cuisine techniques over the last 20 years. "Taste is our number one priority," he says. He relentlessly explores the best tasting dishes, and in doing so he is particular about ingredient selection. Among his original creations, you must try the beautiful Astoria Roll, consisting of spicy tuna, eel, avocado and tobiko inside and topped with tuna, salmon and yellowtail, as well as the unique Goddole Roll, a tempura fried sushi roll topped with crab and lobster salad and coated with house-made spicy mayo and garnished with sweet eel sauce. The appetizer Rock Shrimp is also exquisite. Fresh shrimp is deep fried and breaded with sweet and spicy mayonnaise sauce that has a little bit of a Thai twist. Chef Leo shares "In addition to sushi and sashimi, we have every kind of Japanese food from hibachi to noodles to tempura." For those dining in the restaurant at dinnertime, Matsu Sushi offers a free sake or house wine (minimum order \$15).



The bright, colorful presentation of the Astoria Roll first is eye catching, especially during the summer. The powerful Goddole Roll brings along a new notion of cleanliness and freshness. With heat from the spicy tuna and big bite, it will make you like Goddole.



Rock Shrimp. The shrimp buns from the simple Chef Leo sword in the shrimp goes perfectly with the nutty and buttery fried shrimp.

3 Best Sellers

- Goddole Roll
- Hibachi Salmon
- Rock Shrimp

\$12
\$18
\$5

Heaven for Hamachi Lovers: Toro Hamachi Dishes in Sumou Restaurant

Bay Shore is renowned as a historic hamlet on the South Shore of Long Island, a popular summer-vacation destination that's a short ferry ride from fabulous Fire Island and about an hour's drive from Manhattan. But Bay Shore has another claim to fame: It's also the home of the family-style Japanese restaurant, **Sumou**, where the most popular menu items highlight the uniquely delicious qualities of Toro Hamachi.

What is this incredible ingredient? Usually translated "fatty yellowtail," Toro Hamachi is a firm-textured yellowtail that is exclusively distributed in the U.S. by True World Foods. Aquafarmed and flash-frozen, it's like no other yellowtail you've tasted. As for "fatty" title indicates, it is higher in oil content, with 30 percent oil (double the oil content of regular yellowtail). With regular yellowtail, the "bloodline" (dark, outer edge of the fish) is black, and often gets sliced off. With Toro Hamachi, the bloodline is pinkish-red, a highly appetizing contrast to the fish's white flesh. This helps restaurants stay "in the pink" by decreasing waste: the bloodline of Toro Hamachi is an in-demand delicacy that is extra-nutritious because it's higher in protein. Once you sample the distinctive, mild flavor and buttery, melt-in-the-mouth texture of Toro Hamachi, you'll understand why this subtle seafood is a favorite with foodies.

Sumou was among the first New York-area restaurants to showcase Toro Hamachi. Owner Gary Xu and his team appreciate how special this delicacy is — "The chef liked it immediately," he recalls — so they created mouthwatering dishes designed to maximize Toro Hamachi's flavor and texture. Each ingredient is chosen to complement the fish perfectly, enhancing without overwhelming, so the true taste of Toro Hamachi shines through.

Sumou's Tri-Color Roll combines Toro Hamachi with tuna, salmon, and a spicy sauce of panko, avocado, for a sublimely smooth, Asian take on guacamole. **Yellowtail Cudo** arrives swimming in a sauce of candied yuzu, for a delightful balance of salt, citrus, and sweetness. **Yellowtail Asajiro**, meanwhile, cleverly offsets the oiliness and tender texture of the fish by wrapping it around slices of crunchy, spicy, green pepper.

Toro Hamachi is also great grilled. **Hamaebi Kama** — the "collar" of the fish — is a delicacy among Japanese food-lovers. The meat around the collar bone is considered the best part of the yellowtail fish, so it's not uncommon to see savvy diners thoroughly enjoying it, sucking on the bones and whetting their whistles with a cold beer! **Hamaebi Kama** is indeed "good to the bone" — however, it can sometimes be a bit dry. That is certainly not the case with Toro Hamachi, whose extra oil content ensures a moist, tender, unforgettable **Hamaebi Kama** every time.

No wonder customers who move, say, to Florida come back often to visit their favorite Japanese restaurant! Others are happy to drive an hour from Manhattan to Bay Shore — or they can visit **Mr. Xu's** restaurant in Brooklyn, **Ozu** on Clark Street, where Toro Hamachi is also a star of the menu.



Barred on a steel hot, a tower at Toro Hamachi (left) is topped with extra (left) in four colors: green, red, black and orange. The rice-deck presentation includes a flourish of yuzu and a Japanese (left) playmap, style service busy.



Yellowtail Cudo, some members, buttery Toro Hamachi, and buttery mango with a bit of pineapple and a touch of ketchup. Right: Sumou's Hamaebi Kama.



Sumou showcases the full (left) flavor of Toro Hamachi — it's delicious on its own, no need for any sauce or sashimi.



The elegant, family-friendly interior of restaurant Sumou left owner Gary Xu (above) and among the first to showcase the exquisite potential of Toro Hamachi.

Toro Hamachi is exclusively distributed by
True World Foods

33-34 Peppis Plaza, Elizabeth, NJ 07208
TEL: 908-351-8090 | www.trueworldfoods.com
Please also find restaurants serving Toro Hamachi at www.torohamachi.com

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What is CO Gas Treated Food?

Food safety is one of the most important things in our daily lives. Modern age freezing and refrigerating technologies and cold supply chains mostly eliminated the fear of tainted food in most people. In fact, you take it for granted that the food you eat at restaurants or buy at supermarkets is safe. People think that way because the food industry follows the regulations and standards that the U.S. Food and Drug Administration (FDA) sets. However, consumers must be more conscious regarding the food safety of what they are eating, not just rely on what the FDA determines. Some food safety issues that are now controversial will be introduced in this article.

The issue we are going to raise this time is CO gas (carbon monoxide gas) treatment. Have you had the experience of finding that the ground beef you bought in the supermarket has a dull color on the inside while the outside is perfectly and scrumptiously red? This trick is called CO gas treatment. CO gas has chemical properties that make the natural dull color of meat or fish brilliantly reddish. Is this treatment harmful? No, or at least not by itself. This is why the FDA allows the treatment, although many other countries don't. CO gas treatment is technically not harmful, but the color of products treated by CO gas won't change in color when freshness and physical quality deteriorate. Therefore, it is easy to disguise the freshness of products by using this treatment.

What do you see when you wonder if food kept in your refrigerator for several days is still good? Best to be eaten by the date on the label? What about meat or fish that does not have such label? The number of days it is in the refrigerator? Its color or smell? As mentioned, if meat or fish is treated by CO gas, its color will not change even if it becomes unsafe to eat. You might eat it because the color is good and get diarrhea as a result. This is why many other countries like Canada, China, Japan and nations in the European Union prohibit CO gas treatment.

Meat or fish that you eat at restaurants may also have been treated with CO gas. You might think it's safe because professional chefs are handling them, but that is not always the case. Take a moment and read the following FDA recall records.

FOR IMMEDIATE RELEASE - May 9, 2012 - Moon Fishery (India) Pvt. Ltd., the Manufacturer of the Yellow Fin Tuna Nakachi Sashimi that was recently recalled by a U.S. Distributor, is also recalling its 22 pound cases of "Tuna Sashimi" Product of India AA or AAA GRADE.

The recall happened because the item was sold in the U.S. and some people got sick. The tuna was CO treated.

Consumers should be cautious about the safety of CO gas treated products. When consuming, they should also ask for CO gas free food. We wish that the FDA, as the leading food safety organization in the U.S., would take some kind of action to regulate CO gas treatment.



CO gas treatment itself does not damage food, but it easily disguises its freshness and quality. This "preserving method" is not allowed in countries like Canada, Japan, China and nations in the EU.



Often sold in a vacuum package or frozen, tuna processed with CO gas treatment has a beautiful pink color. Some have labels with an indication of CO gas treatment, but labels are not always reliable from outside.



You can actually see the full extent of the CO gas treated tuna recall on the FDA's homepage.

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 (St. Marks Pl. (West) 2nd E. 2nd Ave.) **STCL**

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East Village	Snake River District
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2018 E. Mironova, 2018, 2018, 2018	2018, 2018

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Witchester	Novati*	
261 Railroad Ave. Hartford, CT 06105	525-242-1234	
Witchester	Nishi	
473 Colonial Ave. Andover, MA 01810	978-682-2008	
Witchester	Nishi*	
280 New Ave. West Haven, CT 06490	203-326-0332	
Witchester	Sassa Restaurant*	
222 New St. New Britain, CT 06052	860-463-6225	

Witchester	Tsutsi	
622 West Main St. Southington, CT 06488	203-326-1100	

Update

Update	Kita House	
11-13 S. Washington St. Fall River, MA 01924	508-262-2121	
Update	Metro House	
327 South St. East Greenwich, RI 02818	401-721-2021	

New Jersey

New Jersey	Apiter Restaurant	
11 Channing St. Paterson, NJ 07654	201-262-7194	
New Jersey	Asahi Japanese*	
14 Ridge Rd. Fort Lee, NJ 07024	201-944-0112	

New Jersey	Donatella*	
880 Mountain Ave. Montclair, NJ 07042	908-233-2110	
New Jersey	East Japanese	
1485 Township Tr. 200, NJ 07076	201-433-1264	
New Jersey	Hachi Sashi*	
91 Lincoln St. Fort Lee, NJ 07024	201-643-0100	
New Jersey	Huge Korean Korean*	
202 Quaker Ave. A.S. 1701, NJ 07071	201-471-6480	

New Jersey	Honcho Lounge*	
31 Montgomery St. TE. Jersey City, NJ 07310	201-261-2181	
New Jersey	Ichu Umi Restaurant	
701 Montross Ave. NJ 08512	201-691-0330	

New Jersey	ICBBAN	
701 Montross Ave. NJ 08512	201-691-0330	
New Jersey	Josie Restaurant*	
130 Cedar Street (at Market) NJ 07071	201-464-0001	

New Jersey	Kasumi*	
263 Historic Ave. NJ 07071	201-691-0330	
New Jersey	Kawaguchi*	
140 Montgomery St. Jersey City, NJ 07310	201-433-0607	

New Jersey	Kyushu Sashi*	
288 Township Ave. Westfield, NJ 07090	908-713-7100	

New Jersey	Komagata Inn*	
10000 Route 100, NJ 07071	201-433-0100	
New Jersey	Masa South & Grill*	
11111 Alameda Ave. Alameda, CA 94501	201-561-4710	
New Jersey	Monter Sashi*	
288 Grandview Ave. Summit, NJ 07901	908-266-1100	
New Jersey	Naka Sushiyaya	
308 Main St. Fort Lee, NJ 07024	201-561-0330	
New Jersey	Sakura House*	
42 Madison Ave. Paterson, NJ 07652	201-343-1700	
New Jersey	Sashimi (Mitsuru)	
100 N. 1st St. Elizabeth, NJ 07201	201-464-0001	

New Jersey	Sasaki Sashimi (Mitsuru)	
501 Main St. Elizabeth, NJ 07201	201-464-0001	
New Jersey	Sashimi Sashimi*	
100 N. 1st St. Elizabeth, NJ 07201	201-464-0001	

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100 N. 1st St. Elizabeth, NJ 07201	201-464-0001	
New Jersey	TATSUMI*	
100 N. 1st St. Elizabeth, NJ 07201	201-464-0001	

New Jersey	Tsutsi Sashi*	
10000 Route 100, NJ 07071	201-433-0100	
New Jersey	Tsutsi Restaurant*	
400 Madison Ave. NJ 07071	201-433-0100	
New Jersey	Yakitori 25	
250-254 Eugene Ave. Newark, NJ 07102	201-433-0100	
New Jersey	Yamaguchi Restaurant*	
10000 Route 100, NJ 07071	201-433-0100	

Connecticut

Connecticut	Aliso	
301 Springhouse Ave. Greenwich, CT 06830	203-634-0330	
Connecticut	Kazu	
410 N. Main St. Southington, CT 06488	203-326-1100	

CAFE

Upper West	Board Pagan Upper W	
200 Broadway St. New York, NY 10007	212-259-2170	
Upper East	Chow Pagan Upper E	
100 E. 42nd St. New York, NY 10017	212-259-2170	
Midtown West	Cafe Zoya/Midtown W	
100 W. 42nd St. New York, NY 10017	212-259-2170	

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Type 1 - Fresh yellowtails treated with CO gas
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Type 3 - Fresh yellowtails that are not treated with CO gas
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Type 4 - Safety and taste are the priority. Slightly Hon Hamachi
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100 E. 49th St. (bet. 3rd & 4th Ave.)	Bar		
Carle Zappa Midtown E.			
111 E. 33rd St. (bet. Madison & 2nd Ave.)	Bar		
212-674-0434			
Midtown East		Chase Factory	
100 E. 49th St. (bet. 3rd & 4th Ave.)	Bar		
212-674-0434			
Midtown East		Midwest Kitchen	
100 Madison Ave. (bet. 2nd & 3rd St.)	Bar		
212-674-0434			
East Village		Carle Zappa East Village	
43 Green St. (bet. 7th & 8th St.)	Bar		
212-475-0558			
East Village		Chickadees	
111 E. 10th St. (bet. 1st & 2nd St.)	Bar		
212-475-0558			
East Village		PRINX	
111 E. 10th St. (bet. 1st & 2nd St.)	Bar		
212-475-0558			
Lower Midtown		Yoga Tea Garden	
111 E. 10th St. (bet. 1st & 2nd St.)	Bar		
212-475-0558			
New Jersey		Midwest Kitchen	
100 Madison Ave. (bet. 2nd & 3rd St.)	Bar		
212-674-0434			
New Jersey		Parramatta	
200 Main St. (bet. 1st & 2nd St.)	Bar		
212-674-0434			
KARAOKE			
Upper East		Iggy's	
111 E. 49th St. (bet. 3rd & 4th Ave.)	Bar		
212-674-0434			
Upper West		Yaki 25*	
251 W. 14th St. (bet. Broadway & 1st Ave.)	Bar		
212-674-0434			
Upper West		Rice Sandwich Bar*	
111 E. 49th St. (bet. 3rd & 4th Ave.)	Bar		
212-674-0434			
Upper West		Japas 30	
111 E. 49th St. (bet. 3rd & 4th Ave.)	Bar		
212-674-0434			
Midtown East		Karaoke Duet 80*	
111 E. 49th St. (bet. 3rd & 4th Ave.)	Bar		
212-674-0434			
Midtown East		Gogogo Karaoke	
111 E. 49th St. (bet. 3rd & 4th Ave.)	Bar		
212-674-0434			
Midtown East		Karaoke Duet 30*	
111 E. 49th St. (bet. 3rd & 4th Ave.)	Bar		
212-674-0434			
Midtown East		Japas 30	
111 E. 49th St. (bet. 3rd & 4th Ave.)	Bar		
212-674-0434			
Midtown East		Music Story	
111 E. 49th St. (bet. 3rd & 4th Ave.)	Bar		
212-674-0434			
REMO			
Upper East		Iggy's	
111 E. 49th St. (bet. 3rd & 4th Ave.)	Bar		
212-674-0434			

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East Village **Sing Sing (St. Mark's)**
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201 Ave. A Apt 1 713-352-7000	1305 S. Main St. 713-352-7000	Strong
East Village	Secrets in Secret	
212 Ave. A Apt 1 713-467-7000	1st St (2nd St) 713-467-7000	Strong Poor

Lower Meriden **King Karaoke Bar**
 87 Thompson St. (2-4pm, 4hr live & recorded) 200-6
 203 238-6400 /Sun

East Village **Slag Slag (Ave. A)**
 Slag Slag is a sweet and sour candy
 featuring an abundance of Slag
 Slag sticks in the Slag Slag and to
 prove you're for Slag Slag. The
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 Slag Slag is a sweet and sour candy
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Lower Mid: **Mid: Karaoke Lounge**
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Brooklyn's Cheers: A Tasty Toast to Thai

CHEERS THAI RESTAURANT

Being out or ending in, where Thai food is on the menu, chances are your selection will include pad thai. At the popular Brooklyn eatery, Cheers Thai, the pad thai is first-ome — yet restaurant owner, Jay Chan, hopes you won't order it. She'd prefer that you try out her creative twists on the culinary classics of Thailand, incorporating pan-Asian influences. Fresh veggie summer rolls are cut into bite-size pieces, make-style, grilled modest is finished with teriyaki sauce.

Recommended dishes include *Flame Broiled* (braised and caramelized in chili paste with onion and basil) and *Pan-Fried Chicken*, a delightful re-imagining of *Pan-fry* curry with chunks of white meat in a creamy red sauce atop a thin, chewy potato crust. Don't miss the *Cheers Sampler*, a selection of four appetizers: Cheers Thai dumplings (stuffed with chicken, shrimp, and water chestnut), fried spring rolls, chicken satay and panko-battered calamari. For dessert, try ice cream (in coconut or green tea flavor) or cool key lime pie.

The culinary creativity and family friendliness extend to the restaurant's décor. With a ceiling height of 30+ feet, the space was formerly a dry cleaning establishment. Chan's husband, together with their son and his young artist friends, collaborated to craft a fountain and other eye-catching assemblages from found objects. The festive atmosphere lends itself to parties — and the second-floor space will accommodate you and 49 of your friends.

Cheers Thai Restaurant

520 Metropolitan Ave., Brooklyn, NY 11211
Tel: 718-684-4217 | www.cheersthai.com
Mon-Thurs 11:30am-11:30pm, Fri & Sat 11:30am-11:30pm



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Pan-fried Chicken is a delicious twist on the classic Thai dish, featuring a thick, creamy sauce and a crispy crust.



Be sure to try a spicy kick of the new dish, *Pan-Fried Chicken*, topped with chicken, hot chili pepper, and delicious Thai sauce.



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Upper West **Oldies**

200 Broadway (31st St.) 212-608-4711

Upper West **Shen Lee West**

40 W. 42nd St. (bet. 34th & 35th St.) 212-608-4711

Upper East **Cafe Hongkong**

120 1st Ave. (bet. 29th & 30th St.) 212-243-2000

Upper East **Chinatown East**

1000 1st Ave. (bet. 33rd & 34th St.) 212-671-1000

Upper East **Lili's Noodle & Grill**

1400 1st Ave. (bet. 34th & 35th St.) 212-608-1013

Upper East **Our Place**

701 E. 70th St. (bet. 34th & 35th St.) 212-608-4870

Upper East **Philippo**

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Upper East **Pig Heaven**

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[illegible]

**A wonderful Gokujyo night with
Kura no Shikon at Datsunoya in August**

The word Gokujyo (Goku is superior in Japanese). This picture is about potato chanko. Kura no Shikon, with a dense flavor and a subtle sweet point, makes a perfect chanko for solo meals and entertaining alike. The chanko was well-received with a complimentary Sweet Corn Tempura Issued by GCB Super datsunoya along with their also excellent and very hot to eat, potato chanko.



Kura no Shikan
Gokujyo Kura no Shikan

Location Datsunoya
428 Greenwich St., NYC 10013
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*Gokujyo Jutsu All about Shikon Production on YouTube.com

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SUZUKI SHUZOTEN Co., LTD. / HIDEYOSHI BREWERY



Suzuki Shuzoten is one of the oldest continuously operating sake houses in Japan, and one of Aichi's best known and respected breweries. In 1965 Mitsuoemon Suzuki left his family's successful oil business in Ise and came to Aichi with a dream of starting a sake brewery. He chose a perfect environment in the area now called Owaso. With mountain ranges to the northeast and south, and three big rivers nearby, the brewery was established on a floodland right in the middle of these abundant natural resources. Mitsuoemon toiled relentlessly for 24

years. In 1989 he successfully established Suzuki Shuzoten, and since then the Suzuki family has continued running Suzuki Shuzoten for 19 generations.

The story of the brewery brand name "Hideyoshi" is inextricably linked to one of the single-most influential historical figures in Japan, Shogun Toyotomi Hideyoshi. It is said that the local lord Senkei tasted all of the sake in Aichi and judged the sake of Suzuki Shuzoten's sake to be the very best in the land. For over 325 years, they have lived up to the standards set by the Hideyoshi brand name.

Hideyoshi is a name of a staff of golden gourds. The infamous *tsurupiki* is actualized in two of the three products sold in the U.S. whose brand name and brewery name are the same. *Namachi* is a 300 ml glass gourd with a beautiful royal blue shrink-wrap label and is a low proof, easy drinking sake. *Flying Pegasus* is its gold lust, 700 ml glass gourd with elegant painting of the mythical horse, pays homage to the goddess Toyotomi, Hideyoshi attained. It is a limited edition *kacha* (aged sake) with only 300 bottles a year available to the U.S.

From ancient to ultra modern, the third selection is *LoCHAME*. Starting as a pure grain, it receives a delicate injection of carbon dioxide without added sugar. This exquisite sake, when poured in a flute has a delightful frolic of perfume and a beautiful mess.

As for the future, Mr. Suzuki is exploring new beverage ideas and is very interested in developing the food culture of this area.



Suzuki Shuzoten Co., Ltd. / Hideyoshi Brewery

8 Fubimatsubashi, Nagoya Chikan City Aichi 414-0257 JAPAN
TEL: +81-52-587-9731 | www.hideyoshi.co.jp

3 things you should know about Suzuki Shuzoten Co., Ltd. / Hideyoshi Brewery

Brewery Brand Name: Hideyoshi



1. "Hideyoshi" means "of superior excellence". The two words also form the homonym for the name of the great warrior and ruler Toyotomi Hideyoshi, whose message is the staff with 1000 golden gourds commemorating his many victories. The golden gourds can still be seen at Hideyoshi's Owaso Castle. This unique flag depicts Hideyoshi with his entourage of golden gourd guards.

Hideyoshi Brand "Secret Labels"

Two million lbs of old iron plates used to print Hideyoshi labels can be seen at the museum space within the brewery which also includes exhibits such as samurai armor, kimonos and other cups.



Namachi, Flying Pegasus and LoChame

There are three unique selections from Hideyoshi brand. Name this tonight at night: easy drinking! Flying Pegasus is ultra-low proof, aged elegantly and LoChame is a carbonated sake with a delightful twist of bubbles.





Chopsticks NY's Test Kitchen Vol. 6-

In this section, chefs of various backgrounds test out Japanese seasonings and ingredients and create original recipes with their fresh perspectives. Each month a chef tries one featured seasoning or ingredient. This month Owner/Chef Bao Bao of BaoBurg shares Beef Brisket incorporating white miso.



Beef Brisket By Chef Bao Bao of BaoBurg

"I love miso soup, miso ramen and everything about miso. This time, I chose white miso for this dish, instead of the red miso that is commonly used. White miso is less salty and well-balanced and has a clean taste, which can infuse Asian flavor into this very American dish."

—Chef Bao Bao



Beef Brisket is one of the most popular dishes at BaoBurg. To add an Asian twist to the once roasted beef brisket, Chef Bao Bao spreads Miso Butter Sauce which incorporates white miso at the end. She also garnishes it with onions and sweet Potato and Potato Purée in order to balance out the powerful miso butter sauce.

(White Miso Butter sauce)

(Ingredients)

- 1/4 cup white miso 1/2 cup Dijon mustard
- 1 tsp honey 1/2 cup miso 1 tsp paprika
- 1/8 cup clarified butter (ghee butter) 1 tsp sesame

(Directions)

Whisk all the ingredients together well

(Potato and Potato Purée)

(Ingredients)

- 2 potatoes 1 potato 1/2 cup heavy cream
- 1 tsp unsalted butter 1/4 cup chicken stock or water 4 cups of boiling water

(Directions)

1. Peel potatoes and potato and cut them into small cubes
2. Bring water to a boil and cook the potato and potato until they're soft
3. Drain the water and transfer it to a blender or food processor
4. Add heavy cream, chicken stock, butter, salt and pepper and blend them together until it becomes silky and smooth
5. Season with salt and pepper

(Brisket)

(Directions)

1. Trim out some of the fat, tenderize it and rub with dry ingredients such as ground onions, paprika, onion, black pepper, salt and garlic powder
2. Marinate it overnight and cook for 8 hours in a slow pot or at 300 degrees until it turns tender



Sachan Ghoshman (Chef Bao Bao)

Born in Dhaka, the northeastern province of Thailand, Chef Bao Bao grew up surrounded by great natural fresh ingredients and a wide variety of local foods. After graduating from the French Culinary Institute, she began working at L'Orléans in New York. Her career culminated as a chef at the famous Giltner, Jean Georges, Le Cirque and Soto House Hotel. She also worked as a personal chef for celebrities before opening BaoBurg on her own.



BaoBurg

BaoBurg mixes up a modern twist on French cuisine by adding multicultural influences from French to Asian culinary traditions from its own background.

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Grocery & Sake Guide

See following list at www.chopsticksonline.com for locations where you can buy Japanese food and sake.

- ✓ Coupon available at www.chopsticksonline.com
- ✗ Chopped only. Not available for pick up.

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H Mart Hwa Ah Room	
2549 3rd St. (bet. 1st & 3rd St.)	Korean
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Wooling	
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213-641-1111	
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What's New?

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Take sushi to go. Sushi will be prepared right on the premises using fresh fish.



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Millennium Asian Market 12 Grand St. New York, NY 10013 212-367-7294	Other
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SAKE	
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What on Earth?

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O-BON

In summertime, Japanese people enjoy various lively festivals, but the culmination of summer is a spiritually uplifting time known as "O-bon," observed from the 13th to the 16th of August. O-bon finds its roots in Buddhism and was originally celebrated on July 15th of the lunar calendar (until Japan switched to the Gregorian calendar in the early 20th century). People believe their ancestors' spirits return to this world from the world of the dead during this period. Since the spirits gather near their families, it is a good chance to communicate spiritually with them and honor them.



Although the way of celebrating o-bon varies from region to region, people usually invite priests to hold memorial services, place offerings, and visit their ancestors' graves. They light "mukaeji" fires on the 13th to guide the spirits to their families' places and "okunibi" fires on the 14th to help them return to the world of the dead without getting lost. In some areas, people float small ships containing offerings and candles on rivers instead of lighting okunibi fires. This ceremony is called either "shouryou (or shourou) nagashi" or "torou nagashi."

The most festive part of o-bon is "bon odori" (bon dancing). Traditionally, a group of people wearing yukata (casual cotton kimono) makes a circle and dances on the night of the 14th in the precincts of temples and shrines. The origin of this dance is closely related to Buddhism; the bon odori of today, however, have lost their religious elements and have more entertaining and commercial aspects. Now it is a community event that brings neighbors together.

In o-bon season, many people take summer holidays because they want to commemorate their ancestors in their hometowns. Those who work in cities far away from their hometowns all return home during this period. This creates a homecoming rush. Naturally, this period is one of the busiest travel times of the year in Japan, as it is the route between the world of the dead and the earth.



LIFESTYLE

BEAUTY INTERVIEW

**Ikuko Watanabe of
Salon Mignon**

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Healthy Detox for Your Head

Beauty Interview: Ms. Ikuko Watanabe of Salon Mignon

What Japanese treatments are trending in Japan?

Women and men of all ages are finding the beauty and health benefits of "Head Spa" treatments. The treatment rejuvenates hair and detoxes the scalp of built up toxins, like a monthly facial for the head.

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We believe that beautiful hair comes from a healthy scalp. Also, a discolored and unhealthy functioning scalp promotes overall health. We focus on scalp care that extracts dead skin cells, oils, sweat, dust and hair products that have built up in the hair follicles over time. The deep detox treatment addresses every corner scalp and hair issues such as redness, flaking and itchiness, lack of hair volume, and hair loss.

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shows the acidity of each client's hair and scalp. Based on this, I customize pH balance of the treatment product so that it works to gently pull out the toxins clogging the hair follicles and scalp. The treatment also brings the scalp back to its healthy pH level and the relaxing head massage stimulates circulation. Clients say they feel mentally refreshed, less tired and more "alive" for weeks after. Their hair is shinier, stronger and more voluminous.

What's your personal beauty philosophy?

My two core services, the Scalp Treatment and Acidic Coloring that uses positive and negative ions to naturally color hair without damage, are based on restoring skin's original pH levels. My beauty philosophy is the same. I use products that rebalance my hair, scalp and skin's pH levels back to their natural, healthy level.



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Health Guide

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JAPAN'S MINIMALIST POD AIRPORT HOTEL



Nine Hours Nankai Airport

Since the eye-opening style of pod hotel started the world at its debut in Japan in the 1980's, Japan's capsule hotel has come a long way, coupling modern efficiency with stylish design. A Japanese capsule hotel chain, Nine Hours has put together all of what Japan can offer: best—technology, convenience, design and comfort, and they brought all the elements to Nankai Airport this July.

Nine Hours changes the conventional image of Japanese capsule hotels—a quick, last-resort, one-night sleeping pod after the last train in Japanese cities. The name Nine Hours is the hours that most travelers spend at the hotel: one hour for shower, seven hours for sleep, and another hour for getting ready. With the basics—cleanliness, safety and comfort—radically taken for granted, Nine Hours establishes their facility with the innovation concept. All white interior, extremely simplified signs with icons, clearest design of amenities, and clutter-free facility. For the best comfort, Nine Hours adds



Nine Hours Kyoto

particular quality to amenities: Egyptian cotton towels, scaps made of natural wicker and soy-can-free ingredients, toothbrush with specially designed handle for firm grip, and eco-friendly disposable fabric water slippers. The sleeping pod is also full of highly engineered details for comfort. The pod is covered with streamlined frame instead of an industrial look and the interior has the right amount of ambient light for the best sleep. The mattress is constructed with a softest material

with appropriate firmness for the best support.

To best serve guests going through Japan's busiest airport, Nine Hours also accommodates travelers with different needs: short stay, hourly stay, stopping only for shower, etc. with their "less is more" style. Maintaining unique, stylish design, efficiency and high-tech amenities, Nine Hours welcomes travelers in an airy, modern hotel service. This style has been popular since they opened their first property in Kyoto, Japan's largest tourist destination in 2008, as an unconventional lodging in the historic city with traditional ryokan accommodations. They established the clientele as seeking affordability, yet a clean and comfortable place to stay, and the hotel found another perfect fit for their new location at Nankai Airport.

Airport hotels usually have nothing special for amenities and services for those travelers looking for a very Japanese experience while spending a night for the next flight or to catch public transportation on the following morning. But Nine Hours Nankai Airport is the best and most unique option for travelers looking for a quick yet authentic Japanese experience. Nine Hours is the best blend of Japan's high technology and attentive hospitality, and they will be the first ones welcoming you.

Info: www.ninehours.co.jp

Nine Hours Nankai Airport

Graciously opened in Kappongi, Tokyo in 2008, Nine Hours has been offering convenient and comfortable staying places, which help ensure a stress-free and enjoyable trip. The futuristic arrangement of small sleeping pods lined up in the brand new Nankai Airport location is reminiscent of sci-fi movies (photo left).



When the first Nine Hours opened in 2008, it upgraded the status of capsule hotels. The convenience of Nine Hours Nankai Airport represents the comfortable way they offer.



Upon finishing the check-in process, you will receive a lock-in key and your capsule and towels.



Nine Hours has acquired 100 beds for men and women. After putting through you through the lock-in change into the original 9h in-house design room.

1-1 Fushimi Nankai City, Osaka 592-8804 Japan
TEL: +81-73-4413 1138

(Location)

1 minute walk from Nine Hours International Airport Terminal 2

Nine Hours Kyoto

Conveniently located in the bustling Kawasumi-machi area, Nine Hours Kyoto has been popular among both tourists and businesspeople. It is a great choice for its convenient convenience, comfortability and its low price range.

9h Takamatsu also Shiga, Yamaguchi
Shiga City, Shiga 520-8571 Japan
TEL: +81-75-363-2709

(Location)

- 7 minutes walk from Nankai/Kawasumi Station
- 5 minutes walk from Gakko (Shiga) Station
- 5 minutes from Shiga Shiga Station

Entertainment Event / Leisure

Exhibition

July 13 - August 31

BIJOU Presents "Japan Blue" Installation Show in New York

Suzumori Raman / BIJOU

BIJOU, an independent group based in Fukushima Japan, is having their first art installation show at Suzumori Raman restaurant. The restaurant's clean, white-based interior will be filled with art pieces made with fabric dyed in a 100% natural "SUKUMI" vat that turns pigments into a deep and luminous "Japan Blue." All works are available for sale.

Location: 76 West St. (bet. Canal & Bayard St.)

New York, NY 10012

TEL: 212-334-7100

Info: suzumori.com/en

Performance

August 25

Taka Kiyama Piano Recital

(at) Poisson Rouge

Old Poisson Rouge will present a solo recital of critically acclaimed pianist, Taka Kiyama with the program of *Piano Recital Complete Solo Piano Music* at (at) Poisson Rouge. Kiyama has steadily built his reputation as one of today's most compelling young artists, renowned as much for his superb musicianship as for his outstanding programming. His program of J.S. Bach's *The Art of Fugue* in August, 2012, earned him extensive media attention as one of today's most compelling young artists, renowned as much for his superb musicianship as for his outstanding programming. His program of J.S. Bach's *The Art of Fugue* in August, 2012, earned him extensive media attention as one of today's most compelling young artists, renowned as much for his superb musicianship as for his outstanding programming.

Location: 158 Bleecker St. (bet. Thompson & Sullivan St.)

New York, NY 10012
TEL: 212-645-3434 / www.kiyamapiano.com
www.kiyamapiano.com

Happenings

20% Discount during August for Cheppsticks NY Readers

Kishinewer Central

Kishinewer Central Kitchenware Central features over 400 kinds of kitchen goods and home appliances such as rice cookers, grills, vacuum cleaners and air cleaners. During August, they will be offering a discount up to 20% off for Cheppsticks NY readers (The discount amount varies depending on the item). The couple that owns Kishinewer Central has been in the business for over a decade and they choose their products with a focus on famous brands, high quality, desirable price and ease of use.

Qualifies: 1425 Jamaica Ave., (bet. Jav. & 87th St.)

TEL: 201-884-5017 / www.kishinewercentral.com

Free Home-Roasted Tomato Topping for Cheppsticks NY Readers

Marisa Miyaya

Marisa Miyaya is the first restaurant in New York City to specialize in these types of miso and ceramic nutritional dishes that help benefit one's diet. A new addition to their special toppings is Home-Roasted Tomato made by roasting halved tomatoes marinated in an olive oil base marinated in an oven. The sweetness and aroma of tomato is enhanced while roasting, which makes it a perfect complement to many flavors from Marisa's season soup. For the month of August, they are offering free Home-Roasted Tomatoes (1 pc) for those who order a bowl of ramen. Mention Cheppsticks NY when you place an order.



Location: 329 3rd Ave., (bet. 26 St. & 3rd Ave.) NYC
New York, NY 10017
TEL: 212-677-4415 / www.marisamiyaya.com

Gekkyo NIGHT - Kama no Shikon and Gekkyo Kura no Shikon

Kamasa Jizuo / Gekkyo-ya

During August, the okazy-style Japanese restaurant, Gekkyo-ya, known for its homemade table and refined casual dishes, will be offering two kinds of rare sweet potato shochu. Kama no Shikon and Gekkyo Kura no Shikon produced by Kamasa Jizuo. Both types are known for having a delicate sweet potato flavor and being easy to drink, so they are especially recommended for those trying shochu for the first time or looking to redefine their image of sweet potato shochu. Gekkyo-ya will offer the two shochu at discounted prices. For those who want to sample a little bit of both, they offer a set of two small glasses at an affordable price. Those ordering the set will receive free Sweet Corn Tempura, a seasonal, signature dish of Gekkyo-ya, which goes nicely complements these premium sweet potato shochu.



Location: 439 Summer St. (bet. Jav. & Noy St.)

New York, NY 10013 / TEL: 212-674-0439

Complimentary Bottle of Gekiboken Sparkling Sake "Ziyang" at Japanese Sake Sake "Sakura"

Fushimi

During August, order one bottle of Gekiboken Sparkling Sake "Ziyang" at Japanese Sake Sake "Sakura" and receive a complimentary bottle of the same sake at its two Brooklyn and one Staten Island locations on weekdays from Monday to Thursday. Fushimi is a traditional shochu house traditional Japanese food with creative French inspired nouvelle cuisine, making its dishes the crown of the crop. With superior service and a trendy ambience, it is not surprise that Fushimi has a loyal fan base that keeps growing.

Location: fushimibrooklyn.com

425 Briggs Ave., Millersburg, NY 1251
 (518) 748-7555

Golden State Blvd
 3750 Edinwood Rd.
 Staten Island, NY 10314
 (347) 489-5080

Golden Bay Ridge
 1206 46 Ave., Brooklyn, NY 11209
 (347) 422-7774



95% Discount on Membership Fee for Chopsticks NY students

StarChild Daycare

StarChild Daycare is a relaxed environment staffed by Japanese where children's creativity is nurtured through music and art. Through August, they're offering a 50% discount on membership fee (\$99) for Chopsticks NY students. StarChild Daycare offers full time daycare services (9 am-6 pm) for newborns and older from Monday through Friday. Everyday after 4 pm, they offer "After School Programs" such as "HIRADANA Class" and "MUSIC Class". Day care involves playing in Japanese, the music class uses fun lyrics creatively by using a variety of instruments. **Location:** 425 E. 46 St., 1st floor A & B (at Ave.) New York, NY 10013 **Call:** 646-529-6346 / www.starchildny.com



20% off on Weekends to Commemorate 23-year Anniversary

Phoenix Garden

Located in the traditional area of Midtown East, Phoenix Garden offers authentic Cantonese cuisine at reasonable prices. Loved by locals, the restaurant is celebrating its 23th anniversary and is commemorating the occasion by offering 20% off regular rates on Saturdays and Sundays (like other events, excludes a 10% discount). This offer is for dine-in customers only at the restaurant. **Location:** 307 E. 40th St., 2nd floor (at 3rd Ave.), New York, NY 10016 **Call:** 212-763-6666 / www.phoenixgarden.com



A.M.I (at present) for those placing their first order

NY Naga

NY Naga is a delivery site that ships fresh vegetables and fish. They send vegetables directly from the farms where they are grown, and specially select exotic ingredients

such as rice, fish and more. If they also feature the seaweed that has been used for 50 years at Sukiyabashi. Jew when President Obama ate during his recent trip to Japan. New customers who order via the site in August will receive a free gift of 10% a dried sea vegetable. **Call:** 574 897 1402 / www.nyaga.com



10% Off and Free Wine/Sake for Chopsticks NY Students

Moku Sashi

Moku Sashi, located in Astoria, Oregon, offers Japanese cuisine centered on sashimi and sushi. (See details in the review on page 21) Chopsticks NY students who dine at the restaurant through August can receive 10% off their bill by saying they found the discount information at Chopsticks NY. Also, customers who spend more than \$10 per person on dinner will receive a free glass of house wine or Japanese sake. **Location:** 341 20th Ave (at 24th & 25th St.) Astoria, OR 97103 **Call:** 503-724-7629 / www.mokusashi.com



Japanese StreetMixing and Digital Poems 20% off

Sake Wine

Sake Wine is offering a Japanese StreetMixing and Digital Poems Summer promotion campaign of 20% off through the end of August. To receive this discount, make sure to bring a



new discount information in Chopsticks NY when you make your appointment. Before getting the digital poem customers must come to the store to receive counseling from a stylist. The past April the store relocated to a new location in the same block, and it now has an even bigger, stylish interior. **Location:** 307 2nd Ave. (at 5th St.) New York, NY 10002 **Call:** 212-228-7299

Free Consultation for Matchmaking in NYC

MeetsJapan, only now (M.J.)

Natasha Matsushita is a certified personal matchmaker and relationship coach specializing in connecting professional men with Japanese women. It now offering this monthly matchmaking consultation in New York City. The August sessions are scheduled for the 30 and 31. At the free consultation sessions, she will help you create your own profile for online registration at MeetsJapan, only now (M.J.), will also hold a speed dating event on Sept. 13 at New York City and a 50/50 party on Sept. 14 in New Jersey. **Info:** www.meetsjapanonly.com/ **Call:** 402-697-5258



20% Off "The Summer Menu"

Tsuki Pigeons

Owned by three experienced hair stylists, Tsuki Pigeons featuring "three stars" is the East Village offers everything from precision haircuts to parties, hair color, seasonal conditioning treatments, and it is one of the few salons in Manhattan that offer an Organic Kitchen.



An Award Winning Kimoto Sake Night EN Japanese Brasserie / Daishichi Sake Brewery

EN Japanese Brasserie, which will celebrate its 10-year anniversary in September, invited Daishichi Sake Brewery and held an award winning kimoto sake night on June 19. In addition to offering 7 kinds of Daishichi Kimoto such as Junmai Kimoto Executive Chef, Ikumi Abe treated everyone to 3 types of food. The party was set up with two counters lined with sake, allowing the 30 attendees to learn about Daishichi as well as to enjoy En's sophisticated atmosphere. Those in attendance included American fans of Japanese sake, restaurant industry related members and those who love fine cuisine. Sake enthusiastically commented that they had become fans of the sake and that they were very happy to be able to know about a new brand they hadn't tried before. Daishichi Sake Brewery is a Pro-

duct. Hideaki Otsu and Master Sake Sommelier Atsushi Watanabe were also in attendance and they were able



to spend a new time with participants. With a single President Otsu said "I come to New York multiple times a year and this was a great opportunity to be able to speak directly with those enjoying our sake."

Location: 423 40th St., New York, NY 10018
Call: 212-467-5796



Treatment called the ZenGarden Zen Spa Treatment. They are currently promoting menus perfect for this season at discounted prices. "The Summer Menu" includes Karigawa Zen Spa Treatment, Japanese Sashimi and Sashimi Caviar. Hot sake and Highlights (until Aug. 31), these menus are offered for 20% off. **Location:** 252 2nd Ave., 2nd Fl. & 10th St., New York, NY 10003 **TEL:** 212 361 1902 / www.benjapages.com

Order One Dish and Receive a Free Drink

Dojo Restaurant

Serving fresh traditional Japanese dishes with original twists, Dojo Restaurant has been loved by New Yorkers for five decades. Now is the heart of Greenwich Village and after going through a 6-month renovation last year, Dojo Restaurant was reborn as an American-style bar diner with an essence of Japanese cocktail food. Mention Chopsticks NY where you place an order of any dish and receive a free beer or soft drink. Valid through Aug. 31.

Location: 11 West 46th St., 2nd Floor S.I., New York, NY 10012 **TEL:** 212 563-1903 / www.dojorestaurant.com



Half-price First Lesson

Kanagawa Ballet

Japanese ballet dancer Miho Kiyama is a Japanese teacher of the Ballet method (Ballet Method) in New York. She trained and performed ballet in Osaka and was coached by Wagamura ballet teacher from a young age and now runs her own ballet school in Midtown Manhattan. Classes are offered for ages 2 up to adult including adult beginner classes. Until the end of August, persons mentioning Chopsticks NY can get the \$28 first lesson for \$10.

Location: 38-40 W 28th St., 2nd Fl. (bet. 28th & 29th Ave.) New York, NY 10001

TEL: 347 431 0001 / www.kanagawaballet.com



15% Off Artisan Dishware

SARA POTTERY

GLASS, POTTERY, JEWELRY, pottery handmade from

up and coming. Karan, ceramic artist and also owner, a wide variety of Karan tableware that is easily incorporated into contemporary living. From now until the end of June, Karan Pottery is offering a 15% discount on all ceramic products. (Offer excludes sale products). **Location:** 27 West 10th St., 2nd Floor & 10th St. S.I. **TEL:** 212 685 6428 / www.pottery.com



Shiatsu Massage & Herbal Soak Package 50% Off

10th Avenue Center

Throughout August, 10th Avenue Center which offers Japanese shiatsu therapy treatments in New York City's Midtown area, will be offering a deluxe full body massage package designed to relieve stress and ease the body and mind for \$200 (reg. \$380). The package includes a 30-minute shiatsu-tension-relief herbal soak, a 20-minute full-body shiatsu massage to target tough knots, reflexology of stress reflexes and 5 minutes of Zen stretching, followed with helpful, at-home stretching advice from your therapist.

Location: 272 4th St., 2nd Fl. (bet. Madison & 5th Ave.) New York, NY 10003 **TEL:** 212 699 5300 / www.10thave.com

First Time Customer with You Will Get 20% Off

Salon Vika

Salon Vika stylist create sophisticated looks that are modern and chic as well as styles that are easy to maintain. Salon Vika's stylist: "You have over 15 years of experience at famous salons in Tokyo and New York. Until the end of August, first time customers with You will get 20% off the total cost at checkout. At Salon Vika you can reach your full beauty potential through a hairstyle that has been designed exclusively for you."

Location: 27 E. 1st St., 2nd Floor & 2nd Ave., New York, NY 10003 **TEL:** 212 664-0064 (English) / 212 357-2222 (Japanese) www.salonvika.com



Happenings Features

Kintetsu International's Annual Travel Showcase Attracts Record Number of Travel Vendors

KIE/KINTETSU INTERNATIONAL

Travel agency KIE/Kintetsu International held its 15th Annual KIE Travel Showcase on June 19th at the Port Central Hotel. In total, over 19 major airlines, 40 major tour operators, 10 National/International car rental and various vacation vendors exhibited their products and services to address close to 200 KIE clients attended this year. This unique forum allowed vendors and KIE's clients the rare opportunity to directly exchange information.

To learn more about the supplier's services as well as access to their discounted rates and hotel rates.

Info: www.kintetsu.com / www.japaninfo.com **TEL:** 1-800-432-7661



2014 All American Open International Karate Championships

Kyokushin Karate

On Saturday, June 21st, Kyokushin Karate hosted the 10th Annual All American Open International Karate Championships at Hunter College Sportsplex in New York City. Nearly 100 competitors of all ages from 15 countries participated. The event reaffirmed the strength of many and introduced the potential of many more. Olexandr Iermolenko of Ukraine defeated the defending Champion, Zuban Goryunov of Bulgaria to become All American Open Champion for the first time. In the Women's Yokozuna open weight championship, Myriam Lamore of Canada took her first title victory in NY. Grappling matches were enjoyed by all and

it was a great opportunity for strong fighters around the world to come together for JKD. After a full day of intense competition, everyone was exhausted.



Info: Kyokushin Karate **265 Madison Ave., 16th Fl. (bet. 26th & 27th St.) New York, NY 10016 **TEL:** 212 667 2234 / www.kyokushin.com**

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